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Red Robin's Seasoning

Give yourself some time to make a tough decision because there are nearly two dozen gourmet burgers on the Red Robin menu to pick from, not to mention scores of other fantastic food choices. Red Robin claims its steak fries are world-famous, and when you get a burger your fries are served up on the side in a “bottomless” portion. Want some more fries? Just ask and you can have as many as your belly can pack in. But we found out that the burgers and fries have a very special secret ingredient in common that makes them taste so good: It's the Red Robin seasoning that's sprinkled on the food. Next time you make a burger,

sprinkle some our version of the seasoning blend over the patty. Cook up some frozen steak fries or french fries and sprinkle a little of this blend over the top. You'll all sorts of uses for this versatile spice. And the recipe makes a portion that should fit nicely in an empty spice bottle.

3 tablespoons salt 1 tablespoon instant tomato soup mix (Knorr tomato with basil works great) 2 teaspoons chili powder 1/4 teaspoon cumin 1/4 teaspoon ground black pepper

Combine the ingredients in a small bowl and stir well. Store in a covered container. Makes 1/3 cup.